

# 2011 WorldSkills Australia School / College – VET in Schools Cookery Competition COM11/2 Competitors' Pre-Competition Information

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## PREAMBLE

This WorldSkills competition task reflects three units of competency from the Hospitality Training Package SIT07. You will be issued with a set of recipes for the competition. The task will be part of your assessment for **Organise and Prepare Food, Use basic Methods of Cookery and Present Food**.

The first round of competition is at the local level and will be held in your normal practical setting within your school or TAFE.

**Duration:** You will be given 4 hours to prepare, cook and present the dishes outlined below.

**Students must serve TWO portions of each recipe**

The following **skills will** be assessed:

- logical and time-efficient work flow (you will need to complete a detailed workflow for this task)
- knife handling techniques
- cutting techniques for foods as required for menu items
- hygienic handling of food and equipment according to local, state or territory and national regulatory requirements
- safe work practices according to OHS principles and procedures, particularly with regard to using knives, bending and lifting, using cutting implements, appliances, heated surfaces and other equipment that carries a risk of burns and environmental considerations in relations to different cookery methods
- waste minimisation techniques and environmental considerations in relation to food preparation
- problem-solving skills to deal with minor problems, such as shortages of ingredients
- literacy skills to read recipes, menus, instructions and orders
- numeracy skills to calculate portions, and weight and measure quantities of ingredients
- use and characteristics of a range of equipment used for the required methods of cookery
- ability to work within a team (you will be sharing some equipment)

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## **MARKING SUMMARY**

This competition will be assessed through practical demonstration of various methods of cookery and will be supported by assessment of underpinning knowledge.

## **EXAMPLE**

- Organisational
- Safe work practices
- Appropriate use of equipment
- Culinary terms commonly used
- Hygienic practices
- Logical and time efficient workflow
- Appropriate storage procedures
- Portion control / wastage
- Cookery methods used in appropriate context
- Preparation of dishes
- Cooking of dishes
- Presentation of dishes

## **TOOLS AND EQUIPMENT TO BE BROUGHTBY THE COMPETITORS**

In order to compete in this competition you are required to attend in full chef's uniform with full tool box and comply with the hygiene guidelines – (including no jewellery to be worn)

## **MATERIALS AND EQUIPMENT TO BE SUPPLIED BY THE ORGANISERS**

A briefing of the materials and equipment provided to each competitor and competition procedures will be given on the day of competition by the Assessor/Judge including:

- Numbering of students, ovens and gas burners, refrigerators and presentation area
- Allocation of ovens and gas burners, benches, refrigerators and presentation area
- Presentation / serving times and details
- Marking scale outline

## **MARKING SUMMARY**

Essential Skills	25
Frittata	25
Bruschetta	25
Rice Pudding	25
<b>TOTAL</b>	<b>100</b>

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The competition organiser should inform each competitor **(7) seven days** prior to the competition with the necessary information.

**Students must serve two portions of each recipe**

<b>MENU SHEET</b> (TO BE PROVIDED BY COMPETITION ORGANISERS 7 DAYS IN ADVANCE)	
<b>DISH 1</b>	FRITTATA
<b>DISH 2</b>	BRUSHCETTA
<b>DISH 3</b>	RICE PUDDING